

## **Slip and Fall Hazards**

The majority of liability claims are the result of slip/trip and fall accidents. The average claim for a fall exceeds \$7,000, with many far exceeding this amount.

The majority of these accidents are preventable. These guidelines provide facts on why many falls occur, where most accidents happen, and guidelines on how to control fall accidents.

### **Hazards That Cause Slips, Trips and Falls**

- Small items in the walkways, such as food scraps
- Loose carpet or tile
- Wet and slippery floors, caused by spilled liquids or snow tracked in during inclement weather
- Changes in floor elevations
- Poor lighting
- Snow and ice-covered parking lot surfaces
- Potholes in parking areas

### **Prevention of Slips, Trips and Falls**

The most common cause of employee injuries in the restaurant business is falls. Twenty percent of all serious injuries are caused by falls in the workplace. Fortunately, slips, trips, and falls are highly preventable through hazard identification procedures and adherence to some fairly simple control guidelines.

#### **Controls:**

To ensure the safety of employees and customers, make sure you follow these points:

- Keep floors clean and dry
- Use "Caution: Wet Floor" signs when mopping the floor, and leave the sign in place until the floor is completely dry
- Flooring should be inspected regularly for cracked or uneven surfaces
- Daily cleaning of kitchen floors, using heavy-duty cleaners and degreasers
- Clean up spills immediately
- Repair defects in the parking lot, sidewalks, floors and carpets
- Employees should wear shoes with good traction and closed toes
- Use grid-pattern rubber floor mats or special floor treatment in the kitchen
- Place trash in proper waste containers
- All employees should exercise good housekeeping practices and clean as they go
- Repair tears in carpeting as soon as possible. Tape can be used temporarily
- Use floor mats at all entryways
- Make sure the drink station floor remains free of spilled ice
- Do not store or leave items in stairways
- Straighten or remove rugs and mats that do not lie flat on the floor

### **Prevention of Cuts**

Cuts are one of the most common injuries in restaurants. They arise mainly from knives and broken glass. Slicers, box cutters, plastic wrap, cutting bars, and opening cans also present cut exposures.

## **Safety Procedures to Prevent Cuts:**

- Make sure employees are trained in the safe use of knives
- Use retractable safety razors for opening boxes. Never use a knife for this purpose.
- Place can lids into the empty can before disposing of the can
- Use the correct knife for the job. Use knives for cutting, slicing and dicing. Do not use knives as screwdrivers or ice picks.
- Carry the knife with the point down
- Always use a cutting board. Put a damp towel under the cutting board to prevent slippage.
- Cut away from your body and do not “hack” at food
- Never try to catch a falling knife
- Wash knives by themselves - not with other utensils. Never leave knives soaking under water because they cannot be seen.
- When not in use, store knives in drawers or racks
- Use a broom and dust pan or damp towel to pick up broken glass. Never use your bare hands - even to pick up the larger pieces.
- Set up a labeled container in the kitchen in which to store only broken glass
- Train workers how to safely use and clean slicers
- Keep knives sharp. A sharp knife is safer than a dull knife. Dull blades require more force and may be more likely to slip, cutting the worker rather than the food.
- Do not place drinking glasses inside each other
- Visually inspect all glassware for cracks or chips
- If chips or cracks are discovered in the glasses, place them in containers labeled “broken glass”
- Do not use a drinking glass to scoop ice. Use a metal-scoop or pan instead.
- Always keep your eyes on your work while you are using a slicer
- Do not place your hand on top of the blade guard while operating a slicer
- Replace the guards after cleaning or making any adjustments to a slicer
- Turn the power switch of the slicer to “off” and unplug it when it is not being used
- Wear a wire mesh glove when cleaning the exposed edge of the slicer blade

## **Blood borne Pathogens**

Employees should be aware of the risk of disease and infection associated with blood borne pathogens in the workplace.

Blood borne pathogens are disease-causing viruses that are transmitted from one person to another via human blood or body fluids. Employers who want to protect their employees from incidental exposure to blood borne pathogens in the event of an emergency can take the following steps to limit exposures:

- Provide hazard awareness training to all employees about blood borne pathogens
- Require the use of universal precautions by all employees. Universal precautions assume that all blood or body fluids are potentially contaminated with pathogens.
- Have a cleaning service trained in clean up of biological materials available or train employees in proper cleaning, disinfecting and disposal procedures.
  - Provide employees with equipment such as gloves and safety goggles for use if they choose to render aid to an injured individual or clean up a spill of blood or body fluids.
  - Develop an exposure incident response plan to include evaluation by a physician and possible vaccination for Hepatitis B